



Maricopa County

Environmental Services Department

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Date: January 26, 2005

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Start up Procedures and Recommendations Following Boil Water Order Food Establishments

Purpose: The purpose of this procedure is to ensure the safety of equipment utilizing potable water. This procedure is designed to be performed following the Boil Water Order for the City of Phoenix.

Equipment to consider: Equipment with automatic water lines, reverse osmosis systems, and equipment with in-line water filters such as soft drink dispensers, ice tea dispensers, coffee makers, and ice machines.

Destroy all Ice Made During the Boil Water Order:

- From ice maker bin(s)
- From fountain dispenser bin(s)
- Any other ice bin(s)

Equipment Start-up Procedures:

Equipment with Automatic Water Lines:

- Drain, fill, flush, and sanitize all equipment with automatic fill lines such as, but not limited to:
 - Ware washers
 - Hot Holding Wells
 - Oven Water Baths
 - Steamers

After draining completely, refill each piece of equipment with potable water and drain completely a second time. Repeat this process for a minimum of **THREE** times.

Reverse Osmosis Systems:

- We are highly recommending filters and cartridges to be changed, because the filtration system may have become clogged due to the increased turbidity in the water .
- Follow any routine maintenance procedures recommended by your RO system's manufacturer.

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In-line Equipment Water Filters

- We are highly recommending filters and cartridges to be changed, because the filtration system may have become clogged due to the increased turbidity in the water .
- Follow any routine maintenance procedures recommended by your equipment manufacturer.

Ice Makers:

- Run two complete ice making cycles and discard all the ice made.
- Sanitize ice maker bin.

Fountain Dispensers:

- Sanitize ice bin if present
- Run each beverage valve on each dispenser for at least 2 minutes twice.

Frozen Beverage Dispensers:

- Discard all products in the dispenser(s).
- Place call for service.

Juice Machines:

- Flush water thru unit for at least 5 minutes on first flavor.
- Flush water thru any additional flavors on same unit for at least 1 minute

Coffee Makers / Tea Brewers:

- Brew at least 4 pots of hot water per unit.

Other Equipment:

- Clean and sanitize as needed.

If the effectiveness of any procedures is in doubt at any time during the flushing process, the procedures should be repeated in their entirety.